

CHAPTER 2.1.14.

GYRODACTYLOSIS
(*Gyrodactylus salaris*)

Article 2.1.14.3.

Commodities

1. When authorising import or transit of the following *commodities*, *Competent Authorities* should not require any Gyrodactylosis related conditions, regardless of the Gyrodactylosis status of the *exporting country, zone or compartment*:
 - a) For the species in Article 2.1.14.2. for any purpose:
 - i) ...
 - ii) ...
 - b) The following products destined for human consumption¹ from species in Article 2.1.14.2 which have been prepared in such a way to minimise the risk of diversion for alternative uses:
 - i) ~~Chemically~~ Preserved products (e.g. smoked, salted, pickled, marinated, etc ...);
 - ii) ...
 - iii) ...
 - iv) ...
 - v) ...
 - c)
2.
3. When considering the import or transit of any live *commodity* of a species not listed in Article 2.1.14.2. from an *exporting country, zone or compartment* not declared free of Gyrodactylosis, *Competent Authorities* of the *importing country* should conduct an analysis of the risk of introduction, establishment and spread of *G. salaris*, and the potential consequences; associated with importation of the *commodity*, prior to a decision. The outcome of this assessment should be made

available to the *exporting country*.

Rationale:

Article 2.1.14.3 1)b)i): Smoking and freeze drying are physical (not chemical) processes.

Article 2.1.14.3 3): No comma needed after “...and the potential consequences...”

Article 2.1.14.4.

Gyrodactylosis free country

A country may declare itself free from Gyrodactylosis if it meets the conditions in points 1), 2), 3) or 4) below.

If a country shares a *zone* or *compartment* with one or more other countries, it can only declare itself ~~an~~**a** Gyrodactylosis free country if all the areas covered by the shared water are declared Gyrodactylosis free countries or zones (see Article 2.1.14.5.).

Note: same syntax error (“an” vs. “a”) occurs in Article 2.1.14.5)

Article 2.1.14.7.

Importation of live animals from a country, zone or compartment declared free from Gyrodactylosis

....

The certificate ~~shall~~ **should** be in accordance with the Model Certificate in Appendix 6.1.1..

Comment: Recommend replacing the word “shall” with “should” as it is a more appropriate term when referring to a recommended procedure.

Article 2.1.14.9.

Importation of live animals for processing for human consumption from a country, zone or compartment not declared free from Gyrodactylosis

When importing, for processing for human consumption, *aquatic animals* of the species listed in Article 2.1.14.2., other than any live *commodities* listed in paragraph 1) of Article 2.1.14.3., from a country, *zone* or *compartment* not declared free from Gyrodactylosis, the *Competent Authority* of the *importing country* should require:

1. a certificate from the *Competent Authority* of the *exporting country (italicize)* stating that the fish have been held, immediately prior to export, in water with a salinity of at least 25 parts per thousand for a continuous period of at least 14 days.

OR

2. a) the consignment is delivered directly to and held in *quarantine* facilities for slaughter and processing to one of the products listed in paragraph 1 of Article 2.1.14.3. or other products authorised by the *Competent Authority (italicize)*; and

b) all effluent and waste material are treated in a manner that ensures inactivation of *G. salaris*.

Article 2.1.14.9.bis

Importation of live animals intended for use in animal feed, or for agricultural, industrial or pharmaceutical use from a country, zone or compartment not declared free from Gyrodactylosis

When importing, for use in animal feed, or for agricultural, industrial or pharmaceutical use, *aquatic animals* of the species listed in Article 2.1.14.2., other than any live *commodities* listed in paragraph 1) of Article 2.1.14.3., from a country, *zone* or *compartment* not declared free from Gyrodactylosis, the *Competent Authority* of the *importing country* should require:

1. a certificate from the *Competent Authority* of the *exporting country (italicize)* stating that the fish have been held, immediately prior to export, in water with a salinity of at least 25 parts per thousand for a continuous period of at least 14 days.

OR

2. a) the consignment is delivered directly to and held in *quarantine* facilities for slaughter and processing to one of the products listed in paragraph 1 of Article 2.1.14.3. or other products authorised by the *Competent Authority (italicize)*; and

b) all effluent and waste material are treated in a manner that ensures inactivation of *G. salaris*.

Article 2.1.14.10.

Importation of products from a country, zone or compartment declared free from Gyrodactylosis

When importing *aquatic animal products* of the species listed in Article 2.1.14.2., other than those *commodities* listed in point 1) of Article 2.1.14.3., from a country, *zone* or *compartment* free from Gyrodactylosis, the *Competent Authority* of the *importing country* should require an *international aquatic animal health certificate* issued by the *Competent Authority* of the *exporting country* or a *certifying official* approved by the *importing country* certifying that, on the basis of the procedures described in Articles 2.1.14.4. or 2.1.14.5. (as applicable), the place of production of the consignment is a country, *zone* or *compartment* declared free from Gyrodactylosis.

The certificate ~~shall~~ **should** be in accordance with the Model Certificate in Appendix 6.2.1..

Comment: Recommend replacing the word “shall” with “should” as it is a more appropriate term when referring to a recommended procedure.

Article 2.1.14.11.

Importation of products from a country, zone or compartment not declared free from Gyrodactylosis

When importing *aquatic animal products* of the species listed in Article 2.1.14.2., other than those *commodities* listed in point 1) of Article 2.1.14.3., from a country, *zone* or *compartment* not declared free from Gyrodactylosis, the *Competent Authority* of the *importing country* should assess the risk and apply appropriate risk mitigation measures.

In the case of dead fish, whether eviscerated or uneviscerated, such risk mitigation measures may include:

- a) the consignment is delivered directly to and held in biosecure/quarantine facilities for processing to one of the products listed in paragraph 1 of Article 2.1.14.3. or other products authorised by the *Competent Authority* (**italicize**); and
- b) all effluent and waste material are treated in a manner that ensures inactivation of *G. salaris*;

OR

- c) the *Competent Authority* of the *importing country* should require a certificate from the *Competent Authority* of the *exporting country* attesting that the product was derived from fish which had been held, immediately prior to processing, in water with a salinity of at least 25 parts per thousand for a continuous period of 14 days.